



## JERNEJ KITCHEN

# CHOCOLATE COOKIES

*Delicious chocolate and hazelnut cookies, eggless, crunchy and super easy to make.*

MAKES	25	COOKIES
PREPARATION:	20	MINUTES
REST:	60	MINUTES
BAKE:	12	MINUTES

### CHOCOLATE COOKIES

140 g unsalted butter, soften  
150 g brown sugar  
1 tsp baking powder  
180 g all-purpose flour  
80 g hazelnuts or almonds  
80 g dark chocolate (at least 63% cocoa)

### TOOLS AND EQUIPEMENT

large mixing bowl  
stand mixer or hand mixer  
baking tray  
parchment paper

### COMBINE

Combine butter and sugar in a large bowl, using stand mixer or hand mixer. Add baking powder, flour, roughly chopped hazelnuts (or almonds) and chocolate. Mix briefly and add a pinch of sea salt.

### DIVIDE THE DOUGH

Divide the dough into two parts and shape each in a cylinder about 4 cm / 1.5 inch in diameter. Tightly wrap each cylinder in cling film.

### REST

Refrigerate for 1 hour or freeze for 15 minutes. Meanwhile, preheat the oven to 180°C / 355°F.

### BAKE

Slice the chilled cookie dough into 1,5cm / 0.5 inch thick slices. Place them in line on a baking tray, lined with parchment paper. Bake for 10 - 12 minutes.

### TIP

Your cookies should come out of the oven soft, but once you let them cool they will change consistency.